



CELEBRATION DINNER MENU

STARTER

choice of

FLEMING'S SALAD**

candied walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 400 cal

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

ENTRÉE

choice of

FILET MIGNON & CRAB-STUFFED LOBSTER*

8oz Filet Mignon, North Atlantic split lobster tail (imported) topped with our
savory crab imperial (imported) 700 cal

DOUBLE BREAST OF CHICKEN

16oz all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

SIDE

MASHED POTATOES

620 cal

DESSERT

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 630 cal

\$77 PER GUEST†

Menu is only available for private events hosted April 30, 2025 - November 30, 2025. Not available at our Tampa, FL location.

Cal represents calories. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutrition information is available upon request.

Some items served at this establishment may contain imported seafood. Ask for more information.

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

**Item contains or may contain nuts.



CELEBRATION LUNCH MENU

STARTER

choice of

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 390 cal

FRUIT PLATE

a blend of strawberries, blueberries, pineapple 80 cal

ENTRÉE

choice of

CHICKEN CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto with grilled chicken breast 560 cal

CABERNET FILET*

6oz hand-cut Filet Mignon topped with danish blue cheese butter over cabernet demi-glace, sautéed spinach & garlic with campari tomatoes 570 cal

DESSERT

CHOCOLATE CHUNK COOKIES

packaged for Guests to take home 370 cal

\$40 PER GUEST†

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